



Lucido

Sicilia DOC

100% Catarratto Bianco Extra-lucido. Density of 4500 plants per hectare and yield of 65 hectoliters per hectare.

Vinification

Cold pressing with skins and first fermentation at a temperature of 8°C for around 8 hours followed by a soft pressing. Cold decanting and fermentation at 18°-20°C, period on the lees in stainless steel tanks for at least 4 months, followed by aging in the bottle.